

SERVING HOURS: MON-SUN 12:00NOON – 10:30PM

SNACKS & STARTERS 頭盤

0111/ TOD RUAM 精選拼盤	\$108 (For two)
0112 Combination Platter Thai prawn cakes, spring rolls, pork satay and Chicken in pandanus leaves	\$192(Large)
0101 TOD MUN PLA 炸魚餅 Thai fish cakes with sweet chili sauce	\$72
0102 TOD MUN GOONG 炸蝦餅 Thai prawn cakes with a sweet plum sauce	\$76
0103 SATAY GAI, MOO, NEUA 雜錦沙爹串燒 Six pieces of chicken, pork or beef satay with peanut dipping sauce	\$76
0104 GAI MANOW 錦繡腐皮卷 Chicken and water chestnut rolls with lime mayo	\$76
0105 GOONG CHAE NAM PLA 泰式活蝦 Raw shrimps marinated in chili lime sauce	\$108
0106 PLA MUK YANG 泰式烤魷魚 Grilled whole squid with spicy Siam sauce	\$108
0107 PEEK GAI YAT SAI 泰式釀雞翼 Two chicken wings stuffed with minced pork, black mushrooms, water chestnuts, glass noodles and carrot julienne	\$86
0108 GAI HOR BAI TOEY 香蘭葉包雞 Chicken pieces wrapped in fragrant pandanus leaves	\$76
0109 POR PIA TOD 脆炸春卷 Vegetable spring rolls with a sweet plum sauce	\$72
0110 KOH MOO YANG 燒豬頸肉伴酸子醬 Char-grilled marinated pork with a tamarind, toasted rice and shallot dip	\$86
0113 POR PIA GOONG 脆炸蝦春卷 Thai prawn spring rolls with a sweet plum sauce	\$98

SALADS 沙

律

0201	YUM PLA DUK FOO 炸唐蝨魚肉沙律 Fluffy deep-fried minced catfish and green mango salad with chili lime dressing	\$95
0202	YUM SOM-O 柚子沙律 Refreshing pomelo salad with sliced shallots and dried coconut	\$72
0203	YUM NEUA 燒牛肉沙律 Grilled beef salad with cherry tomatoes and green onion	\$88
0204	YUM HUA PLEE 雞絲蕉花沙律 Banana blossom and shredded chicken salad with spicy peanut coconut dressing	\$72
0205	SIGNATURE SIAM SALAD 招牌暹羅沙律 Our own creation of mixed greens, tofu and herbs salad with peanut dressing	\$68
0207	YUM SAM KROP 乾海鮮青芒甘荀沙律 Spicy green mango salad with carrot, mixed dried seafood and cashews	\$76
0208	YUM PLA MUK 辣魷魚沙律 Marinated spicy squid salad with Sri Racha chili sauce	\$78
0209	SOM TAM 青木瓜沙律 Spicy green papaya salad with shallots, peanuts, dried shrimps and lime dressing	\$72
0210	YUM WOON SEN 酸辣粉絲沙律 Glass noodle salad with fresh squid, prawn, minced pork in a chili-lime sauce	\$84
0211	POO NIM SALAD 炸軟殼蟹沙律 Deep-fried soft shell crab salad with fresh green mango, green papaya, carrot, onion and lime dressing	\$98
0212	LARB GAI/MOO/NEUA 肉碎沙律 (雞肉, 豬肉或牛肉) Minced chicken, pork or beef salad in a lime, shallot, chili and mint mix, served with fresh lettuce	\$86

SOUP 湯

0301	BOK TAK 海鮮清湯 Spicy clear seafood soup with prawns, mussels, squid and clams	\$72
0302	GAENG SOM GOONG 酸辣咖喱蝦湯	\$72

Sweet and sour soup with curry prawn and Chinese cabbage

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| 0303 | TOM YUM GOONG 冬蔭蝦湯
The classic prawn soup with lemongrass and lime leaf | \$78 |
| 0304 | SIAM WON TON SOUP 暹羅菜肉雲吞湯
Home made pork and vegetables wonton dumplings in a mild spicy lime soup | \$68 |
| 0305 | TOM YUM GAI 冬蔭雞湯
Spicy chicken soup with lemongrass and lime leaf | \$68 |
| 0306 | TOM KHA GAI 椰子雞湯
Galangal (Thai blue ginger) and coconut milk soup with tender chicken pieces | \$68 |
| 0307 | TOM YUM PLA SALMON 冬蔭三文魚清湯
Clear spicy salmon soup with lemongrass and lime leaf | \$72 |

SPECIAL CURRIES 特色咖喱

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| 0401 | OG PED SOR CAENG KHIAW WAAN 燒鴨胸配青咖喱汁
Roasted duck breast served on a bed of green curry sauce | \$96 |
| 0402 | GAENG PHED PED YANG 紅咖喱燴燒鴨
Roasted duck in red curry with grapes, one of the most luxurious Thai dish and a favorites of the Royal Court | \$96 |
| 0403 | KHAO SOY 清邁咖喱雞肉配炸麵
Chiang Mai chicken curry served with crispy noodles | \$88 |
| 0411 | MUSSAMAN GOONG 馬沙文咖喱大蝦
Sautéed king prawn with massaman curry and peanuts | \$175 |
| 0412 | POO PAD PHONG GARI 招牌咖喱炒蟹 | \$228 |

Cracked whole crab cooked in mild curry sauce

- 0413** **PLA SALMON OB KATI** 焗三文魚配紅咖喱汁 \$165
Roasted salmon fillet served with crispy basil and red coconut curry sauce

CURRIES 咖 喱

Thailand is famous for its curries, and rightly so.

These curries are available with your choice chicken, pork, beef

Or mixed vegetables with tofu

(可配雞肉, 豬肉, 牛肉或蔬菜)

- 0404** **GAENG KHIAW WAAN** 椰汁青咖喱 \$82
Mild spicy green curry with coconut milk and Thai baby Eggplant, the most popular of all Thai curries
- 0405** **GAENG PAA** 特辣茄子咖喱 \$82
Jungle curry with baby eggplant, coming from the hill tribe people it was literally made with whatever was found in the jungle, without coconut and seriously spicy
- 0406** **GAENG MUSSAMAN** 馬沙文咖喱 \$82
Mild "Muslim" style curry from the southern borders, cooked slowly with potato and peanuts
- 0407** **GAENG CARI** 椰汁黃咖喱 \$82
Mild yellow curry with cherry tomato and coconut milk
- 0408** **GAENG DAENG** 椰汁紅咖喱 \$82
Rich red curry with pineapple, grapes and Thai eggplant
- 0409** **GAENG PHANANG** 朋令咖喱 \$82
A drier red coconut curry famous in the south of Thailand

SEAFOOD 海 鮮

- 0501** **HOY LAI PAD PRIK PAO** 香草辣椒膏炒蜆 \$98
Fresh clams fried with chili paste and sweet basil
- 0502** **POH TAK PAD HAENG** 香草炒海鮮 \$112
Stir-fried mixed seafood with Thai herbs
- 0503** **GOONG JAN LOON** 香蔥胡椒鐵板蝦 \$175
Sauteed king prawns with leek, pepper and butter served in a sizzling plate
- 0504** **POO NIM TOD** 酥炸軟殼蟹 \$148
Soft shell crab fried in light batter with garlic

0505	POO TAI SA PAN 泰式大排檔炸蟹 Deep-fried whole crab cooked with dried chili, ginger and garlic	\$228
0506	GOONG PAD PRIK TAI DUM 招牌炒大蝦 Stir-fried spicy pepper prawns a favorite with Café Siam regulars	\$175
0507	GOONG CHAO WANG 椰皇香煎大蝦 Stir-fried king prawn in a coconut milk, chili oil and egg yolk sauce	\$175
0508	GOONG KRATIEM PRIK TAI 蒜香胡椒炸大蝦 Deep-fried king prawn with garlic and white pepper	\$175
0509	HOY TOD 泰國街頭蠔仔餅 Oyster crepe with egg and bean sprouts	\$98
0510	PLA KRAPONG PAO 泰式燒鱸魚 Grilled whole seabass served with chili-lime sauce on side	\$178
0511	PLA KRAPONG NEUNG MANAOW 泰式鮮檸蒸鱸魚 Steam whole seabass in lime with chili-lime sauce on side	\$178
0512	HAW MUK BAI YAW 蒸蕉葉包桂花魚肉 Tender pieces of Mandarin fish mousse mixed together with a sweet red curry sauce, then steamed in a banana leaf	\$138
0513	PLA PAE SA 明爐香草蒸烏頭魚 Steamed whole Mullet fish with minced pork and Thai herbs served on bubbling platter	\$185
0514	PLA KRAPONG LAAD PRIK 炸鱸魚配香辣甜酸汁 Deep-fried whole seabass served with spicy sweet and sour sauce	\$185

HOTPOTS 煲 類

0515	HOY MAENG POO OB MAW DIN 酒香青口煲 Steamed mussels in a spicy soup with rice wine	\$118
0516	GOONG OB WOON SEN MAW DIN 粉絲焗蝦煲 King prawn baked in a hotpot with glass noodles and Thai herbs	\$175
0517	MA KHERA YAU OB MAW DIN 泰式茄子煲 Eggplant hotpot with chili paste, sweet basil and coconut milk A favorite with Café Siam regulars	\$98
0518	PAK RUAM WOON SEN OB MAW DIN 粉絲什菜煲 Mixed vegetables with glass noodles baked in a hotpot	\$98
0519	PAE OB MAW DIN 泰式羊肉煲	\$108

Braised lamb with mushroom in oyster sauce

- 0520** **POO OB WOON SEN MAW DIN** 粉絲焗蟹煲 \$228
Whole crab baked in a hotpot with glass noodles and Thai herbs

MEAT & POULTRY 肉類

- 0601** **GAI YANG** 泰式燒雞 \$135
Grilled whole baby chicken with crispy garlic served with sweet chili sauce made famous in Soi Polo in Bangkok
- 0602** **GAI BBQ** 雞柳串標 \$96
Skewers of chicken tenderloin with cherry tomato and bell pepper
- 0603** **PAE YANG** 泰式燒羊扒 \$148
Grilled lamb chop with spicy Siam sauce
- 0604** **KRAPAO GAI/MOO/NEUA** 香葉炒肉碎 (雞肉, 豬肉或牛肉) \$94
Ground chicken, pork or beef with basil, garlic and chili
- 0605** **NAAM TOK GIM GAW** 燒香辣牛柳粒 \$145
Wok-fried diced beef with fresh peppercorn and shallot
- 0606** **MOO PAD PRIK KING** 泰式辣椒乾炒豬肉 \$94
Deep-fried morsels of succulent pork sautéed with curry paste

- 0607** **GA DOO MOO TOD KRATIEM PRIK THAI** 蒜香胡椒炸肉排 \$94
 Deep-fried spare ribs with garlic and white pepper
- 0608** **PAE JAN LOON** 香辣羊鐵板柳粒 \$145
 Stir-fried lamb with fresh peppercorn and Thai herbs served in a sizzling plate

NOODLES & RICE 飯 麵

- 0701** **GUAY TIOW RAD NAR GAI/MOO/NEUA** \$78
 泰式濕炒河粉(雞肉,豬肉或牛肉)
 Home made flat noodles fried in a bean paste sauce, your choice of chicken, pork or beef
- 0702** **GUAY TIOW PAD KEE MAO GAI/MOO/NEUA** \$78
 香辣乾炒河粉(雞肉,豬肉或牛肉)
 "Drunken fried noodles" named for the man who comes home after too many Mekong Margaritas and wants the hottest noodles in town! served with chicken, pork or beef
- 0703** **PAD THAI** 泰式炒金邊粉包蛋 \$78
 Classic Thai noodles dish with tofu, shrimps, bean sprouts and ground peanuts wrapped in an omelette
- 0704** **GUAY TIOW PAD SEE YU GAI/MOO/NEUA** \$78
 泰式乾炒河粉(雞肉,豬肉或牛肉)
 Fried noodles Thai style with soy sauce, egg, kale and carrots your choice of chicken, pork or beef
- 0705** **GOY SEE MEE TALAY PAD HAENG** 香草乾炒海鮮麵 \$98
 Thai style fried egg noodles with mixed seafood
- 0706** **GOY SEE MEE TALAY RUAMIT** 泰式濕炒海鮮麵 \$98

Crispy fried noodles with mixed seafood and oyster sauce

- 0707** **KHAO PAD KRAPAO GAI/MOO/NEUA** \$78
香葉炒飯 (雞肉, 豬肉或牛肉)
Fried rice with Thai not basil , long beans and a hint of nam pla served with your choice of chicken, pork or beef
- 0708** **KHAO PAAD SUPPAROD** 菠蘿炒飯 \$98
Pineapple fried rice with shrimp, Chinese sausage and dried pork floss, served in a pineapple
- 0709** **KHAO NIEW** 糯米白飯 \$18
White Thai sticky rice recommended with Som Tam, Larb or Gai Yang
- 0710** **KHAO HORM MALI** 泰國絲苗白飯 \$18
A bowl of fragrant steamed Thai rice
- 0711** **KHAO PAD ROD FAI GAI/MOO/NEUA** \$78
“火車式”炒飯 (雞肉, 豬肉或牛肉)
Fried rice with tomatoes, kale and onions, as served on the famous Thai trains, your choice of chicken, pork or beef
- 0712** **KHAO KLUK GAPEE** 泰式蝦醬炒飯 \$78
Thai fried rice with fermented shrimp paste and condiments (sweet pork, shallot, Thai sausage, chili and shredded omelette)
- 0713** **KHAO PAD MUN GOONG TALAY** 蝦頭膏海鮮炒飯 \$98
Fried rice with prawn paste and mixed seafood
- 0714** **KHAO OB MAPRAOW ONN GAI/MOO/NEUA** \$92
椰汁焗飯 (雞肉, 豬肉或牛肉)
Fried rice with diced mixed vegetables, coconut flesh and then baked in a young coconut shell, your choice of chicken, pork or beef
- 0715** **KHAO OB PRUAK** 海鮮芋頭炒飯 \$98
Baked fragrant Thai rice with taro, squids, prawns and mussels
- 0716** **KHAO PAD PRIK GAENG GAI/MOO/NEUA** \$78
紅咖哩免治肉炒飯 (雞肉, 豬肉或牛肉)
Fried rice with red curry paste, lemongrass, sweet basil, bell peppers your choice of minced chicken, pork or beef
- 0717** **KHAO PAD MAMUANG** 芒果炒飯 \$78
Fresh mango fried rice with carrot, raisins, green beans and sweet corn
- 0719** **KHAO PAD TOM YUM GOONG** 冬蔭公炒飯 \$88
Our signature Tom Yum Goong fried rice with king prawn

VEGETABLES 蔬 菜

0801	PAD PAK BOONG FAI DAENG 泰式炒通菜 Stir-fried morning glory with garlic, chili and bean sauce	\$62
0802	PAD PAK KANA PLA KHEM 咸魚炒芥蘭 Fried kale with salted swordfish	\$62
0803	PAD PAK KAH NAENG 蒜茸椒絲炒椒苗 Stir-fried Thai cabbage sprouts with garlic	\$62
0804	PAD PAK RUAM 香草辣椒炒雜菜 Stir-fried mixed vegetables with Thai herbs and spices	\$62
0805	NORMAI FARANG PAD 蠔汁鮮蘆筍 Poached asparagus with oyster sauce	\$70
0806	PAD PAK KHOM FAI DAENG 蒜香炒菠菜 Stir-fried spinach with garlic and chili	\$62
0807	BROCCOLI NEUA POO 蟹肉扒西蘭花 Poached broccoli served in a crabmeat cream sauce	\$78
0808	SEE SA HAI NAM DAENG 蠔油四式時蔬 Braised seasonal vegetables with black mushrooms in oyster sauce	\$78
0809	YUM MA KHERA YAU 蒜香烤茄子 Baked eggplant served with toasted garlic and basil	\$62
0810	DAO HOO TOD 泰式椒鹽炸豆腐 Deep-fried tofu with salt, pepper, sweet basil and lime leaf	\$62

DESSERT 甜品

0901	SANG KHA YA FUK THONG 南瓜布甸 Smooth coconut caramel custard in a Thai pumpkin	\$52
0902	KHAO NIEW MAMUANG 芒果糯米 Fresh mango on a bed of sticky black and white Thai rice Laced with coconut cream	\$64
0903	GATI RUAMIT 椰汁什錦撈 Green and red tapioca jelly stuffed with water chestnut, jackfruit and coconut seed with coconut milk	\$48
0904	GLUAY HOM TOD 蜜汁炸香蕉 Banana Fritters drizzled with Honey	\$54
0905	PON LAMAI RUAM 鮮果拼盤 Seasonal fresh fruits plate	\$78
0906	SAPPAROD WAAN YEN 菠蘿雪葩 Pineapple sorbet with real pineapple in a baby pineapple shell	\$64
0907	MA PRAO WAAN YEN 椰汁雪葩 Coconut sorbet served in a half coconut shell	\$64
0908	TA GOH 椰汁西米糕 Sago and coconut cream wrapped in pandanus leaves	\$52
0909	KHANOM RUAM MIT 甜品拼盤 Combination Dessert (seasonal fresh fruits, coconut cream and pumpkin caramel)	\$95